



Spindrift Cellars Chardonnay 2016 Woodhall Vineyards

Appellation: Willamette Valley, Oregon

Alcohol: 14.1%

T.A.: 6.4 grams per liter

pH: 3.43

production: 142 cases

Wine:

Toasty aromas of citrus with a hints of vanilla. Fresh and lively on the palate with rich citrus, peach, and apple flavors. Medium body with good mouth texture brings purity to this 108 clone Chardonnay. Contact on the lees during wine making helps to enhance the lingering creamy finish.

Winemaking:

Fruit was whole cluster pressed. French oak fermentation gives this Chardonnay rich flavors. The wine went through malolactic fermentation which also gives soft creamy notes. The wine was stirred on the lees every week.

2016 Growing Season:

Earliest vintage on record delivers outstanding fruit quality with closer to normal yields. Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced resulted in wonderful concentration and complexity with characteristic natural acidity.

Vineyards:

Single vineyard Oregon State University Woodhall III Vineyard is located on 26 prime acres two miles west of Alpine, Oregon; and approximately 25 miles south of the University's Corvallis campus. First planted in 1976, was the 108 clone Chardonnay. A south facing slopes, at 450 to 700 feet of elevation. High quality, early maturing grapes are typically harvested from this warm site. Winemaker Matt Compton has managed this vineyard for many years and knows what the grapes can do.

